

INDUSTRY CIRCULAR

OFFICE OF THE COMMISSIONER OF INTERNAL REVENUE
ALCOHOL AND TOBACCO TAX DIVISION



WASHINGTON 25, D. C.

Industry Circular No. 60-3

March 1, 1960

MATERIALS AUTHORIZED FOR TREATMENT OF WINES

Proprietors of bonded wine cellars
and others concerned:

Purpose. This circular is to advise you that the Food and Drug Administration, Department of Health, Education, and Welfare, under the Food Additives Amendment of 1958, has approved certain pectolytic enzymes, derived from *Aspergillus niger*, produced in accordance with good manufacturing procedure, for use in the production of wine on and after March 5, 1960; and has advised that polyvinylpyrrolidone may be used in wine production until further notice.

Background. Industry Circular No. 59-52, dated July 28, 1959, and Industry Circular No. 59-52, Supplement No. 1, dated August 25, 1959, advised you that polyvinylpyrrolidone (known as PVP) and certain enzymes (pectinol and pectizyme [pectinase]) were not subject to the prohibited use section of the Food Additives Amendment of 1958, until March 5, 1960, and, therefore, their use could be continued until March 5, 1960. You were also advised that studies on their safety were in progress.

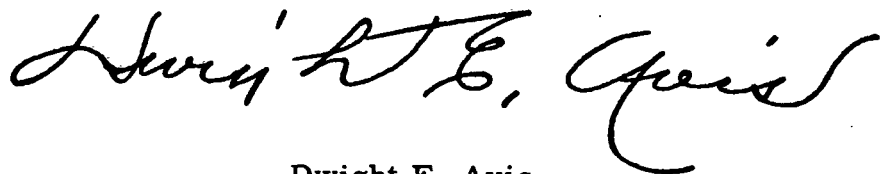
Materials Authorized. The following materials are considered safe and may be used, as specified herein, on and after March 5, 1960:

<u>Material</u>	<u>Use</u>	<u>Limitation</u>
Pectolytic Enzymes:		
Pectinol 59L	To clarify wine.	0.3 pound per 1000 gallons of wine.
Klerzyme 200	To clarify wine.	One half pound per 1000 gallons of wine.
Pectinol 100D Pectinol 10M Pectinol R10	To clarify wine.	1 pound per 1000 gallons of wine.
Pectinase Concentrate Pectinol A Pectinol M Pectinol O Pectinase Regular	To clarify wine.	10 pounds per 1000 gallons of wine.

<u>Material</u>	<u>Use</u>	<u>Limitation</u>
Pectinase D Regular Pectolase		
Polyvinylpyrrolidone	To clarify and stabilize wine.	The wine after treatment must contain less than one-hun- dredth of one percent (0.01%) of polyvinylpyrrolidone. § 240.524

A proprietor desiring to use any pectolytic enzyme not specified in this circular must, prior to such use, file a notice and obtain approval therefor in accordance with regulations in 26 CFR 240.530. The notice shall state the maximum quantity of the enzyme to be used per 1,000 gallons of wine; and that the manufacturer of the enzyme guarantees it to be safe and that it was derived from *Aspergillus niger* and manufactured in accordance with good commercial procedure. A four (4) ounce sample of the enzyme must be submitted with the notice.

Inquiries. Inquiries regarding this circular should refer to its number and should be addressed to the office of your assistance regional commissioner (alcohol and tobacco tax).



Dwight E. Avis
Director, Alcohol and Tobacco Tax Division